

CLAIMS:

Sub 01 7

1. A black currant anthocyanin-containing composition for food wherein the composition comprises 1 to 25% by weight, preferably 5 to 25% by weight of black currant anthocyanin, on the basis of solid matters.

2. The black currant anthocyanin-containing composition for food according to claim 1 wherein the composition comprises 5 to 25% by weight of the black currant anthocyanin on the basis of solid matters.

3. The black currant anthocyanin-containing composition for food according to claim 1 or 2 wherein the black currant anthocyanin is prepared by purifying and concentrating black currant juice with a charged reverse osmosis membrane.

Sub 02 7

4. The black currant anthocyanin-containing composition for food according to any one of claims 1 to 3 wherein the black currant anthocyanin comprises delphinidin with delphinidin content being 0.5 to 12.5% by weight, preferably 2.5 to 12.5% by weight, on the basis of solid matters.

5. The black currant anthocyanin-containing composition for food according to claim 4 wherein the delphinidin content is 2.5 to 12.5% by weight on the basis of solid matters.

Sub 03 7

6. The black currant anthocyanin-containing composition for food according to any one of claims 1 to 3 wherein the black currant anthocyanin comprises delphinidin-3-o-rutinoside with the delphinidin-3-o-rutinoside content being 0.4 to 10% by weight, preferably 2 to 10% by weight, on the basis of solid matters.

7. The black currant anthocyanin-containing compositions for food according to claim 6 wherein the delphinidin-3-o-rutinoside content is 2 to 10% by weight on the basis of solid matters.

8. A process for producing black currant anthocyanin-containing compositions for food wherein black currant juice, as a starting material, is purified and concentrated with a charged reverse osmosis membrane.

9. The process for producing black currant anthocyanin-containing compositions

for food according to claim 8 wherein the charged reverse osmosis membrane is a negatively charged reverse osmosis membrane.

10. The process for producing a black currant anthocyanin-containing composition for food according to claim 9 wherein the negatively charged reverse osmosis membrane has salt retention rate of 5 to 20% in the case of NaCl.

11. A process for producing a black currant anthocyanin-containing composition for food wherein black currant juice, as a starting material, is purified and concentrated with a charged reverse osmosis membrane and an ion-exchange resin.

12. The process for producing black currant anthocyanin-containing compositions for food according to claim 11 wherein the ion-exchange resin is a strong acid cation-exchange resin.

13. A functional food or drink which comprises the composition for food according to any one of claims 1 to 7.

14. The functional food or drink according to claim 13 wherein the food or drink is candy, chewing gum, juice, chocolate, tablet, gelatinous food, or jam.

15. The composition for foods according to any one of claims 1 to 7 and the functional food or drink according to claim 13 or 14 which have an effect for improving visual function.

16. The compositions for food or functional food or drink according to claim 15 wherein the effect for improving visual function are an effect of alleviating asthenopia, an effect of recovering lowered visual acuity, an effect of alleviating myopia, an effect of recovering lowered refracting power of crystalline lens, an effect of improving visual acuity in darkness, an effect of improving adaptation to darkness, an effect of improving retinal function, or an effect of improving retinal rod.

17. The compositions for food according to any one of claims 1 to 7 and the functional food or drink according to claim 13 or 14 which have an effect for improving blood fluidity and/or an effect for lowering blood pressure.